

OATMEAL FRUIT/NUT COOKIES

Grains/Breads

Ingredients	144 servings	
	Weight	Measure
Sugar	3 lb
Margarine	1 lb
Eggs, Whole, Frozen , thawed**	1 lb
*Nonfat Dry Milk, reconstituted	1 cup
*Applesauce, canned	1 lb
*Flour	1 lb 8 oz
Baking Soda	2 tsp
Salt	2 tsp
Cinnamon	1 Tbsp 1 tsp
Nutmeg	2 tsp
*Oats	2 lb 8 oz
*Trail Mix	1 lb 10 oz

Directions

1. Beat the sugar and margarine in mixer bowl with a paddle attachment until fluffy.
2. Add eggs and mix on medium speed for 1 minute, until smooth.
3. Blend in the applesauce and reconstituted nonfat dry milk. Mix for another minute on medium speed. Scrape sides of bowl.
4. Add the flour, baking soda, cinnamon, nutmeg, and salt. Mix on low speed until blended, about 2 minutes.
5. Add oats and trail mix and blend for 30 seconds on low speed. Scrape down sides of bowl.
6. Portion with level #30 scoop (2 Tbsp), 20 cookies per greased sheet pan, 18" x 26" x 1".
7. Bake in conventional oven at 350°F for 18-20 minutes or convection oven at 325°F for 10 to 12 minutes, until lightly browned.

*Commodities are in **Bold**.

**All thawing time should be in the refrigerator.

Serving: 1 cookie

provides $\frac{3}{4}$ serving of grains/breads in Enhanced Meal Pattern

Yield: 144 cookies

Nutrients Per Serving

Calories	136	Saturated Fat	.9g	Iron	.7g
Protein	2g	Cholesterol	11 mg	Calcium	14mg
Carbohydrates	21g	Vitamin A	32RE	Sodium	96 mg
Total Fat	4.8g	Vitamin C	0mg	Dietary Fiber	1g

*Oatmeal Fruit and Nut Cookie recipe provided by Mary Swift, Los Lunas Schools, New Mexico
This recipe has not been standardized by the USDA.*